

TOPICS COVERED

Fruits & Vegetables

- Main Course Salad
- Carving
- Garnishing

Grains

- Breads from Various Grains
- Scones and Biscuits
- Artisan Pasta

Soup

• Create Your Own Recipe

Meat, Seafood & Poultry

- Grilled Meats
- Fish en Papillote

Pastries & Desserts

- Phyllo
- Pies
- Puff Pastries
- Cake Decorating
- Flambé Dessert
- Chocolate Creations

July 9, 2006 • 5-7:00pm

July 10-14, 2006 • 8:00am-4:30pm

July 17-21, 2006 • 8:00am-4:30pm

Bismarck High School Earn 1/2 Credit



Application deadline May 5, 2006. For complete application information contact your school counselor or Donna Fricke, 701-224-5761, Bismarck State College, SW Tech Prep Coordinator, PO Box 5587, Bismarck, ND 58506-5587, or email Donna.Fricke@bsc.nodak.edu.

Application Information

The Academy is limited to 16 participants. Successful applicants will be notified of their acceptance by May 20, 2006.

Scholarships

Students who successfully complete the Culinary Arts Academy may be eligible for a scholarship at Bismarck State College.

LEARN THROUGH

- Hands-on cooking techniques in a lab environment
- Presentations by recent culinary school graduates
- Presentations by guest chefs from area restaurants
- Field trips for on-site experience
- Numerous competitive projects
- A final project for special guests in a simulated restaurant setting



- Career Academy Partners

Bismarck Public Schools

ND Department for Career & Technical Education



